

Devin Daugherty

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PROFESSIONAL SUMMARY

Experienced Chef with 10+ years focusing on Private Events. Known for people development.

TECHNICAL SKILLS

Cuisine Styles

French • Pastry • Asian Fusion

Kitchen Skills

Sauce-making • Plating

Operations

HACCP • Supplier Negotiation

Soft Skills

Training • Quality Control • Time Management

WORK EXPERIENCE

Line Cook — Effertz, Shanahan and Kiehn (Jun 2020 - Dec 2024)

- Catered private events for up to 108 guests with 95%+ client satisfaction.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 30% with vendor negotiations and waste controls.

Private Chef — Reilly LLC (Oct 2025 - Present)

- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Ritchie, Hirthe and Fadel (Oct 2024 - Mar 2025)

- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 107 guests with 95%+ client satisfaction.

Line Cook — Gislason and Sons (Aug 2024 - Sep 2024)

- Catered private events for up to 288 guests with 95%+ client satisfaction.
- Maintained food cost under 31% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 31% through optimized dish pricing.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Roob - Wintheiser (Oct 2018 - Present)

- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 29% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Terry, Wisoky and Rosenbaum Institute (2022)

CERTIFICATIONS

- Food Safety Manager